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Applicant: NEAL A. HAMMOND

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Attorney

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For: RICE-FLOUR HYDROLYSATES
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AMENDMENT A

In response to the Patent Office Action mailed November 21, 2002, please amend the above-identified application as follows:

In the Claims

Please cancel claims 15-22 without prejudice.

Please amend claims 1-14 as follows:

1. (Amended) A food-making process for a fat substitute, comprising the steps of:
- starting with a rice flour [ingredient];
 - adding water to the rice flour;
 - adding an alpha-amylase enzyme to the rice flour [ingredient] and the water to form a slurry; and
 - extruding a [slurry including said rice flour ingredient and said enzyme to obtain a hydrolysis of] hydrolyzed rice flour from said slurry;
 - wherein, [a product is produced with] said hydrolyzed rice flour depends on enzyme activity initiated by pressures and temperatures present in the step of extruding, and such hydrolyzed rice flour has a water content of 5%-25%, by weight.

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01 FC:2253
02 FC:2201

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42.00 UP